



STELVIN
CAP

SAUVIGNON

UMBRIA SAUVIGNON IGT

Variety: 100% Sauvignon

First vintage produced: 2016

Training Techniques: Guyot with vine density of 6.000-9.000 vines per Ha. Yield per hectare 5-6 tons

Aging: 3 months in steel and minimum 3 months aging in the bottle

Aroma: delicate bouquet of white flowers and lively citrus notes

Taste: fresh, balanced with an astonishing mineral touch

Serving suggestions: perfect for any occasion, as aperitif, appetizer but also with fish and white meats. Incredible with soft cheeses. Best served around 50 °F

Aging potential: 3-5 years

Size L: 0,75